

DECEMBER 2018

STARTERS

SPICED SQUASH SOUP sage cream (vgo)	5
GAME TERRINE apricot chutney, pistachio bread	6
BEETROOT CARPACCIO pickled walnuts, goat's cheese, raspberry dressing (v)	6
SMOKED MACKEREL TIAN sweet & hot cucumber, crusty bread	6

MAINS

TRADITIONAL ROAST TURKEY roasted vegetables, goose fat potatoes, pigs in blankets, pan gravy	14
SEASONED GLAZED DAUBE OF BEEF red cabbage, caramelised sprouts & bacon truffle mash, red wine sauce	16
PAN ROASTED HAKE new potatoes, wilted greens, tarragon butter sauce	15
8oz BEEF BURGER pickles, red onion jam, skin on fries - blue cheese	12
8 HOUR PORK BELLY spinach, crushed roast potatoes, golden raisin & calvados jus	15
WILD MUSHROOM NUT LOAF aubergine caviar, courgette, wild rocket (vg)	12

ADDITIONAL SIDES

goose fat potatoes with rosemary // caramelised sprouts & bacon // chive mashed potato	3
sticky red cabbage vg // buttered new potatoes vgo	

DESSERTS

CHRISTMAS PUDDING CREME BRULEE brandy butter	5
MULLED WINE POACHED PEAR mixed berry compote (vg)	5
PANETTONE BREAD & BUTTER PUDDING custard	5
LOCAL CHEESE SELECTION plum chutney, crackers	6



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(v) - VEGETARIAN (vg) - VEGAN (vgo) - VEGAN OPTION AVAILABLE

SOME OF OUR DISHES CONTAIN ALCOHOL OR NUTS. PLEASE DO NOT HESITATE TO ASK A MEMBER OF STAFF IF YOU HAVE ANY ALLERGENS, INTOLERANCES OR QUESTIONS ABOUT THE INGREDIENTS

THE
HOCKLEY
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